

NUMBER 22 AND A BEER!

One Number. Unlimited

Feeds:  Posts  Comments



So long.

October 14, 2009 by 22andabeer

I'll make it short: I don't have time for this, as I am now actively pursuing my real blog once again. Those interested can find me [here](#).

Thanks to all contributors but the joke has worn thin....

Posted in [general guidelines](#) and in [fo](#) | Tagged [farewell everyone](#) | 8 Comments »

Almost back!

June 10, 2009 by 22andabeer

Thanks for all your get well wishes. I am up and running again, as soon as I have taken care of the stuff that pays the bills, I'll be back at work on the next 22 and a beer!

Danke für die Genesungswünsche. Ich brauche leider noch etwas Zeit, bis ich mich wieder der Arbeit hier widmen kann. Aber es wird weiter gehen!

Ein großes Lob an die Pfleger, Schwestern und Ärzte im Israelitischen Krankenhaus Hamburg!

Posted in [general guidelines](#) and in [fo](#) | 4 Comments »

Sorry, no Number 22 a

May 26, 2009 by 22andabeer

I am off to the hospital and shutting down the blog for the next three weeks. Hope to be back blogging healthier and minus 25 cm of innards soon.

Until then: keep the site alive, people!

Posted in [general guidelines](#) and in [fo](#) | 3 Comments »

RECENT POSTS

So long.
Almost back!
Sorry, no Number 22 and a beer today.
Number 22 #17
Doubleheader Wednesday!
Number 22 #15 and #16

RECENT COMMENTS

Peter on So long.
Barbara on So long.
Zaus on So long.
Sophie on So long.
22andabeer on So long.

October 2010						
M	T	W	T	F	S	S
				1	2	3
4	5	6	7	8	9	10
11	12	13	14	15	16	17
18	19	20	21	22	23	24
25	26	27	28	29	30	31
« Oct						

ARCHIVES

October 2009
June 2009
May 2009
April 2009
March 2009

Number 22 # 17

May 8, 2009 by 22andabeer

When André Sander sent in this Number 22 and a beer, his e-mail started off by simply stating: A real recommendation this time! As if the previous ones had been some sort of cruel hoax!

On my next visit to Berlin I will surely follow his advice.

This could well be the most "exotic" Number 22 and a beer so far, seeing as how more people have probably sampled sushi, than a real Wiener Schnitzel, or that great Austrian dish known as Tafelspitz, in essence boiled beef, but oh, what a beef it is! Austria may be small but its contributions to the gourmet world are endless.

Here we are served a Brettl-Jaus'n or board lunch. A decidedly rustic dish served in all alpine german-speaking regions, but elevated to its culinary peak in Austria.



photo by andré sander for: Number 22 and a beer

„Heuriger in Berlin“

Schivelbeiner Straße 27
10439 Berlin

heuriger-in-berlin.de

Dark Hefe-Weizen 3,40€
Brettl-Jaus'n 8,50€

If you dare to follow the Schivelbeiner Strasse in Berlin's district Prenzlauer Berg down to almost its end you will come to an Austrian restaurant owned by Gerhard Masopust, who is an enthusiastic Austrian. His assignment is to bring original Wiener Schnitzel to Berlin, and that's what his restaurant is famous for. And of course that was the reason we went there. But once we had arrived I remembered that nice "#22 and a beer"

META

[Register](#)
[Log in](#)
[Entries RSS](#)
[Comments RSS](#)
[WordPress.com](#)

TWEET, TWEET

Goodbye to all!
22andabeer.com has officially closed its doors. finde me here:

<http://www.olivertrific.de/eatbl>
11 months ago

@NutriCulinary #rtl-extra:
Super, aber wer sind jetzt die Bösen? Industrie?
Foodstylisten? Alle? Oder doch RTL, die die Werbezeit verkauft? 1 year ago

@ruthreichl Your magazine will be missed! Regrettably business has nothing to do with quality. Gourmet set standards in the industry. Thanks 1 year ago

Nach verregneten Geburtstag jetzt wieder schönes Wetter auf Sylt. Vorhaben jeden Tag ins Wasser zu gehen dennoch bisher erfolgreich! 1 year ago

.. Es doch tut. Thema foodstyling. Dafür wollte man dass ich letztlich sage dass alles nur Lug und Betrug ist. Will ich nicht: ausgeladen!
1 year ago

tradition and so I skipped all the alternatives on the menu and ordered the #22. The place itself is not too crowded and the atmosphere is typically Austrian with a wooden interior and some kind of Austrian “Volksmusik”, which is not too annoying, since it is only audible in the very background.

Although I felt very hungry, it knocked me off my feet when the Brettljaus’n was brought by the waiter. It was an overloaded wooden plate with lots of meat on it. Salami, boiled ham, lyoner, gammon and Edamer. Ten or more pieces of each. So I probably got half a kilo of toppings. It came with mustard and fresh kren (Austrian horse radish) and some really good sour dough bread. I especially appreciated the bread, since it is hard to find tasty bread nowadays. All of the meat was very good and fresh. Try out the gammon with kren. It’s really yummy! Of course I couldn’t eat all – I ate about a third and even that was too much – but the friendly stuff saved the rest for us.

The price was really fair!

Posted in [Uncategorized](#) | Tagged [austrian](#), [bargain](#), [berlin](#), [brettljaus'n](#), [dining guide](#), [food](#), [germany](#), [horseradish](#), [meat](#), [number 22](#) and [a beer](#), [restaurant](#) | [2 Comments](#) »

D o u b l e h e a d e r W e d n e s d a y

April 22, 2009 by [22andabeer](#)

For those of us who love [baseball](#) (like me) a doubleheader is having your cake and eating too, while for baseball non-enthusiasts it basically means twice the boredom for one low-price.

Not familiar with baseball? Let me explain: A regular season of baseball is comprised of approximately 1,274 games. Add in another 227 in the post season and it’s easy to figure out the necessity for a doubleheader. In a doubleheader opposing teams play two games on the same day, usually due to a postponed game from earlier in the season, (mostly because of a rain-out) so as to make another trip for the visiting team unnecessary, or the scheduling would be to close because the season is nearing its end. What it means for fans of the sport is easy to see: double the time to drink beer, eat hot dogs and watch other people doing the same. And if the weather is nice you can also get a good tan.

So here today is our first doubleheader, and it’s from André Sander and Jill Koglatis of Berlin. (They contribute so often, maybe I should change the blog name to “Dining out with André and Jill”. Not.) Thanks!

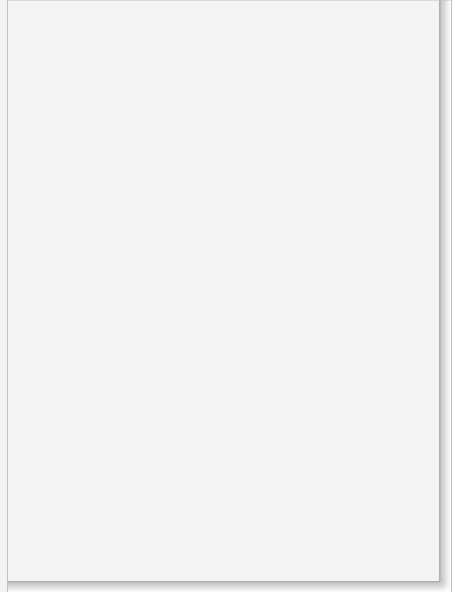


photo by andré sander for Number 22
and a beer

The Motzstraße surely is the culinary heart of Berlin-Schöneberg. There are dozens of restaurants and almost all cuisines are available. But it's hard to find a place where the menus are numbered. No kidding. Most of them just write the menu on a board using chalk. And this time we did not want to go to any Asian restaurant (which of course number their menus in every single place).

So we went to the "Schöneberger Weltlaterne", which is at the less busy end of the the Motzstr. If you ever wondered what a typical Berlin restaurant looks like, go for the "Schöneberger Weltlaterne"! Good thing first: they serve Weizen-Bier from the tap - and it's Weihenstephan, which is probably one of the best.

Number 22 was potato soup with a sliced sausage and some light wheat bread. The soup tasted very good, though. There was a butter flavour present, which is surely not the worst. The bread was just some bread, nothing special here. I was rather full after having had that bowl of soup, but as usual with soup the hunger came back pretty soon.

The price was a fair 3,90€ but the Weizen was extraordinarily expensive: 3,60€! Jill mentioned this was probably the Schöneberg factor.

The main courses were all very basic and original German dishes. So, if you are not afraid of lots of calories and lots of meat, this is the place for you to taste German food.

Schöneberger Weltlaterne

Motzstraße 61

10777 Berlin

Telefon: 030/21969861

Fax: 030/21969986

schoeneberger-weltlaterne.de

photo by andré sander for 22 and a beer

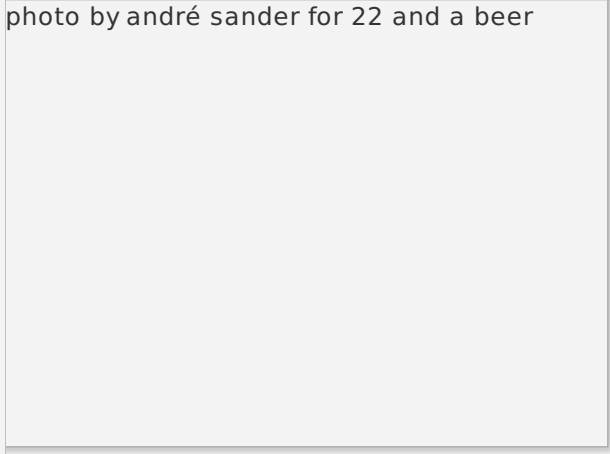


photo by andré sander for 22 and a beer

Once again the #22 thing made choosing much easier. The menu at this place is endless, every kind of meat is combined with every kind of curry. #22 is chicken in a red curry sauce with coconut cream, pineapple and snap beans. What confused me a bit were the grapes that decorated the dish. I ate them anyway, since fruit is good for you. The curry was moderately hot (possibly still counts as a mild dish by Thai standards, but was marked “hot” in the menu. They have “very hot” options as well.).

There was not that much chicken to be found, but since the price was quite low, I was not too disappointed. Apart from that it tasted good, although under non-22-circumstances I’d have chosen something without pineapple. The owner was friendly, I plan to come back, since it is also possible to sit outside in the warmer seasons.

Chicken with Curry and coconut cream, 5,70 Euro

Beer: Becks, 2,20 Euro

Pailin Thai Küche

Wiener Strasse 11

10999 Berlin Neukölln

Posted in [Uncategorized](#) | Tagged [dining guide](#), [number 22 and a beer](#) | [Leave a Comment](#)

»

N u m b e r 2 2 # 1 4

April 16, 2009 by [22andabeer](#)

So there I was, trapped in Bremen Main Station, with only 22 minutes to spare before my train left and an amazing hunger which had me dizzy and confused after a full day of meetings. (Dear Spirit, let the economy recover, hallelujah!)

Now, I am an optimist but also a realist and figured there was only one way to go: choose the dead industrially-raised cattle with the funky flame taste from the BK-Lounge. Quick, and probably germ-free.

But lo and behold a vision for my weary eyes. Directly across from Burger King was a pearl in the rough: Mai-Mai. A quick glance at the illuminated menu and everything was clear. Numbers! And the 22 actually sounded (and looked) good!

The only question on my mind- can they get in done in time?

The answer was reassuring: Only take three minute! Spicy or sweet and sour?
Rice or noodle? When train leave? Hamburg? Oh, lot of time!

But I was skeptical.

4 Minutes later I have my meal. The rice is good, the vegetables are all fresh, cooked crunchy but not raw, and the duck, despite the appearance that brings to mind a certain rare type of avian acne, is still moist and pleasantly crunchy. (The fact that it probably was shipped here that way from China and just thawed, is conveniently pushed aside.) Only weak point: the sauce is not spicy, but a bit salty. A generous helping of [sriracha](#) helps.



photo by number 22 and a beer

Mai-Mai

[Bremen Hauptbahnhof](#) (Main Station) East Wing
across from Burger King

Opening hours from around 8 am till 10 pm

Number 22 Crispy Duck: € 7,00

Becks Beer: € 2,00

A lot better than I had expected. I was happily filled with 5 minutes to spare.

Posted in [Uncategorized](#) | Tagged [germany](#), [dining guide](#), [number 22 and a beer](#), [food](#), [bremen](#), [main station](#), [hauptbahnhof](#), [in a fix](#), [mai-mai](#), [duck](#), [sriracha](#), [crispy](#) | [Leave a Comment »](#)

N u m b e r 2 2 # 1 3

April 9, 2009 by [22andabeer](#)

Holger Boerner sent us another **Number 22 and a beer** from Berlin, thanks

Holger. (Sorry it took so long to go up, but the bills have to get paid!)

And keeping with the general stress around here I will be brief. I have only one question: Do people actually enjoy "[Berliner Weisse](#)" beer?



photo by holger boerner for 22 and a beer

Vivo
Wittenbergplatz 1
U-Bahn Wittenbergplatz
across from KaDeWe

Opening hours from around 10 am till 7 pm

Number 22 Pizza Greca: € 7,50

Weisse mit Schuss: € 2,60

Pizzeria Vivo is directly across from Berlin's largest Department store KaDeWe (Kaufhaus des Westens) and a fairly open-air location which makes a visit in nicer weather much more bearable than during rainfall (although there are a few pavillions to stand under.) The pizza is a decent average, although the mini pizza mista is better than the pictured Number 22. All in all Vivo is a decent place for a snack while shopping.

Posted in [Uncategorized](#) | Tagged [berlin](#), [berliner weisse](#), [feta](#), [germany](#), [greek](#), [kadewe](#), [number 22 and a beer](#), [pizza](#), [snack](#), [vivo](#) | [2 Comments](#) »

N u m b e r 2 2 # 1 2

April 3, 2009 by [22andabeer](#)

Baluchistan. A little like India. Only less delicious.

A quick glance in [wikipedia](#) will tell you where it is, but having some of the food from there, just might make you want to never go.

Admittedly, generalizing a region's cuisine based on a sole visit to a restaurant

thousands of miles away from the actual place is wrong. For all I know, the local specialties may well be delightful, a mixture of Indian and Persian influenced cooking, with nuanced spices, tender meats and refreshing exotic ingredients.

The version of Baluchi cooking to be found in [this Hamburg restaurant](#) used only one spice. And I am not really sure it even is a spice. Salt. And lots of it. The meat was fish, but remarkably dry as a bone. The only exotic ingredient to be found: a few pomegranate seeds strewn over the iceberg lettuce, (but trying to blend in by hiding under a heavy layer of dilled dressing.) Ok, here is my point: It stunk. This clearly might have been the worst of all possible Number 22s to be found. It was only the appetizer, so I ordered a main course to round off the evening as well and give the kitchen a second try. I will say this much: the chefs working here are at the least, erm, consistent.

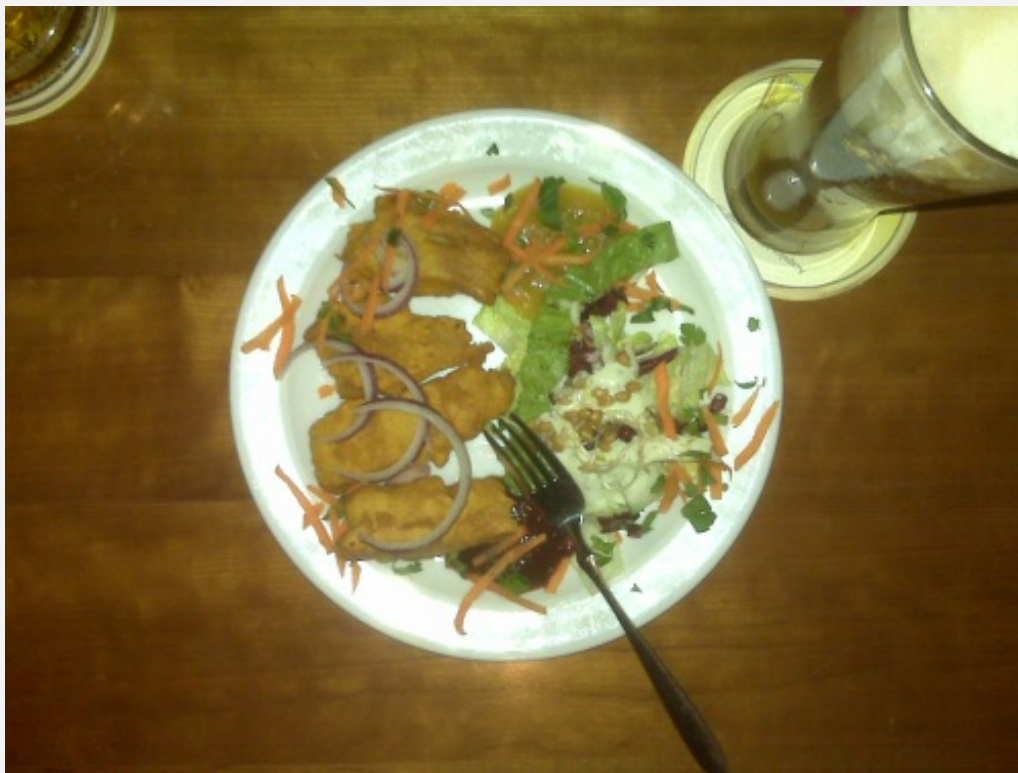


photo: by number 22 and a beer

Balutschistan
Grindelalle 91
20146 Hamburg
Tel +4940 41280246

Date eaten March 31, 2009

Price € 4,20

This number 22, "Lahori Machli," was a fillet of fish, presumably pollock, fried in chick-pea flour and served with a side of two chutneys and a mixed salad. I think Lahori machli translates to "abhorrently mushy," the deep-fried fish fillet was by no means crispy as the menu proclaimed but soft and fibrous. The concealed fish was dry and bland. The chutneys would have been great on toast, but were just very sweet and a total visit to the chutney shithouse. Terrible. And a mixed salad to go with it is just a lame way of filling up the plate. Guys, you really need to work on this one.

The beer was a refreshing [König Ludwig Weissbier](#) which is brewed in Castle [Kaltenberg](#). The brewery is still owned by the descendants of bavarian [King Ludwig III](#).

N u m b e r 2 2 # 1 1

March 27, 2009 by 22andabeer

Our 11th **Number 22 and a beer** is again from André Sander and Jill Koglatis of Berlin. Thanks! Not only is the restaurant something new for us, this contribution is proof that simply by adhering to the **Number 22 and a beer** strategy of ordering, you can still get a table at a full restaurant, even without knowing the maitre d'! But read on dear visitor:

This time André and Jill have found a truly exotic restaurant and take us on a culinary excursion to Ethiopia.

And what an optical event it is!

I have never been to Ethiopia, and only once ate an ethiopian meal, in that well-known capital of Ethiopian ex-pats, Minneapolis, Minnesota. And it was truly memorable.

It left me filled for days, which I ascribe to the traditional ethiopian bread, known as injera. Made from flour of an ethiopian grass called teff, which is mixed with water and left to ferment for several days. But I guess the baking of the bread doesn't stop the fermentation process completely, and about two hours after the meal, the belly puffs up and a slight, let me call it, "discomfort" sets in. But the stuff on the teff bread was purely magical and extremely spicy.



photo: andré sander for number 22 and a beer

Bejte-Ethiopia
Zietenstrasse 8
10783 Berlin
TEL: 004930 / 2625933

Our advice: call for reservations!

Price of meal: 17 Euros, Beer 3 Euros, Maxi-Malz (Malt beer) 2,10 Euros

Number 22: Vegetarian selection for two

The place was quite packed, we nearly did not get a table. But knowing in advance what we would eat, really reduces the time spent staring into menus, so we could assure the owner that we would be out in an hour.

The food looked as if it had expected the photo shoot. Different delicious lentil stuff, some of it spicy, some of it with horseradish, something containing potatoes, dollops of kale, tomato salad. Served with ethiopian sourdough bread, and to be eaten without cutlery, so wash your hands! It all tasted very good, and it was very filling.

The photo does not do the interior design justice, it is really really, erm, colourful and the place smells of incense. If you cannot stand the smell of incense, wait for warmer temperatures and sit outside, where as an added bonus you can see people sneaking into the swinger club on the other side of the road.

Posted in [Uncategorized](#) | Tagged [bejte-ethiopia](#), [berlin](#), [dining guide](#), [ethiopian](#), [filling](#), [food](#), [germany](#), [injera](#), [teff](#), [vegetarian](#) | [1 Comment](#) »

N u m b e r 2 2 # 1 0

March 24, 2009 by [22andabeer](#)

I just poured myself a glass of wine and am doing a little shimmy, because here at **Number 22 and a beer** it's time to celebrate our 10th **Number 22 and a beer**!

But there is no time to rest on our laurels. The past 36 days have brought a lot of visitors to the site. Many more than I would have guessed, given the slim premise of the site and amateurish administration of your's truly. (It's actually around 7,000 visitors! Wow, that surprised me a bit.)

But it could be so much more! Together we can get this movement to go global, starting a world-wide revolution, a quest for the elusive magical Number 22 which may bring world peace and prosperity to all. YES WE CAN! Oh sorry it's just all so exciting!

Regrettably our 10th Number 22 isn't. Exciting, I mean.

That is by no means criticism of the contributor Heimo Tscherne who has two blogs worth visiting (if you speak german, all the better) schwarzthoughts.wordpress.com/ and bretterderwelt, which is brand-spanking new and, dare I say, no less bizarre than my little project here. But heck, champiñones con patates isn't what I would consider rocking gastronomy. But here at **Number 22 and a beer** we play the ball where it lies. So without further adue, a less than spectacular plate of stuff the cat brought in. (Heimo, I commend you.) Oh and be sure to follow the link to Olé Madrid's website. Web 0.3 in the house!

One more thing: Spread the word folks, please! Have you got good business contacts abroad? Then let them know about this site. Travelling to distant lands? Drop me a line, like everybody, I love a souvenir with a bit of heart put into it. And



photo: heimo tscherne for Number 22 and a beer

OLÉ MADRID

Häberlstraße 15

80337 München

<http://www.ole-madrid.com/>

Price : 2,50 Euro, 3,00 Euro the beer.

This number 22 comes from the Spanish restaurant Olé Madrid in Munich.

The restaurant is next to Goetheplatz, I had never been there before this visit. The room is big and tries to create a certain southern flair. The service is fast and the list of tapas is long. Number 22 here is regrettably only champiñones con patatas a tapas of mushrooms and potatoes. Keeping with the idea of taking a number 22 without thinking about the consequences, I nevertheless ordered it. The cook apparently was NOT having his best day. I have never heard about this restaurant again.

Posted in [Uncategorized](#) | Tagged [germany](#), [munich](#), [mushrooms](#), [number 22 and a beer](#), [olé madrid](#), [paulaner](#), [potatoes](#), [tapas](#) | [Leave a Comment »](#)

[Older Posts »](#)